

andrew James

Luxury Raclette

Model: RA11F/RA11S/RA11SA



Please read the manual fully before using the appliance and keep the manual safe for future reference

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General safety instructions

When using any electrical appliance, basic safety precautions should always be followed including:

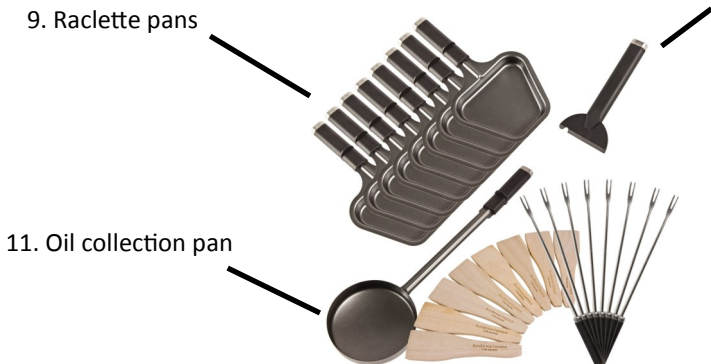
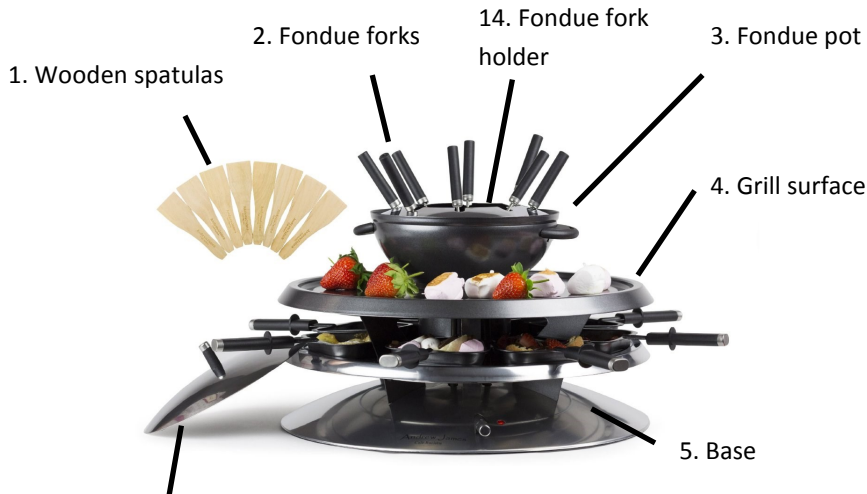
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.

- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Ensure there is adequate space around the appliance whilst operating.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands

Appliance specific safety instructions

- Never move the appliances cooking stone, main body or fondue pot when the appliance is hot.
- Do not use the fondue pot with the dust cover on, this is for storage only.
- Always use the plastic carrying handles when the product has cooled down after use. Allow the appliance to cool for an hour before cleaning.
- Do not use the fondue handles or remove the stone/ grill surface when the appliance is heating.
- Take care not to overheat fat and oil as they are flammable.
- Always use the appliance in a well ventilated area.
- Only use wooden or heat resistant plastic utensils to avoid scratching the non-stick coating on the grill plate and raclette.

Appliance components



Assembling and using the appliance with the grill/fondue attachment (RA11-F)

1. Place the appliance on a flat level surface.
2. Fit the grill surface (4) onto the 4 base prongs located on the raclettes base (5). Ensure that the grilling surface (4) is flat and secure before continuing.
3. If you wish to make fondue, place the fondue pot (3) into the centre of the grill surface and fit the fondue fork holder (14) into the fondue pot (3).
4. Turn the appliance on and pre-heat the raclette for 5 minutes on max temperature. Brush a layer of oil to the grill plate and fondue pot.
5. Once the appliance has pre-heated add ingredients to the raclette pans, fondue bowl and grill surface. Place the raclette pans (9) underneath the grilling surface (4) so that they are near the heating element.
6. Cook to requirement. Once the cooking has finished remove the power cord from the electrical socket and allow it to cool for 1 hour.
7. Clean according to section "Cleaning and maintenance".

Assembling the appliance with the stone top (RA11S)

1. Place the appliance on a flat level surface.
2. Place the stone top (7) onto the 4 base prongs and press down to ensure it is correctly in place.
3. Place the oil collection pan (12) under the stone in the circular recess. Turn the appliance on and pre-heat the raclette for 15 minutes on max temperature. Add a small layer of oil to the stone top (7).
4. Place the ingredients into the raclette pans (9) if required.
5. Once the pre-heating has occurred, add ingredients to the stone top (7).
6. Cook to requirement. Once the cooking has finished remove the power cord from the electrical socket and allow it to cool for 1 hour.
7. Clean according to section "Cleaning and maintenance".

Suggestions for cooking on the grill and stone top:

A variety of foods can be cooked on top of the grill and stone. Meats and vegetables are ideal to grill on top of the raclette. In addition to this it is possible to fry eggs and cook omelettes on the grill plate. Cutting the food into smaller portions will reduce cooking times and make the process a lot easier.

Sauces, salads and French breads provide a great accompaniment to grilled foods.

Suggestions for the raclette pans:

Cheese and other foods

Grilling cheese on the raclette pan is simple and delicious, different cheeses have different textures and flavours.

Swiss Raclette cheese is the most ideal cheese to cook on the raclette. It has a rich and creamy taste and melts perfectly to enable you to pour it over your dishes. However the flexibility of the raclette enables you to experiment with different cheeses to complement different foods and dishes.

To grill the cheese, place a slice into a raclette pan and place the pan onto the heating platform beneath the heating element. The cheese will be ready after 3-4 minutes. Ensure that you don't overfill the pans.

Recommended serving suggestions:

Season the cheese with ground black pepper and serve it with baked potatoes, French bread, mixed pickles and salad.

Recipe suggestions for fondue attachment (RA11F and RA11FS):

Oil fondue recipe

1. Fill the fondue pot with vegetable oil up to level between the maximum and minimum mark.
2. Allow to heat for 25 minutes before cooking.
3. Chop a selection of meats into small cubes.
4. Place a cube of meat onto the fondue fork and immerse it in the hot oil until browned.
5. Do not use the fondue handles when the appliance is heating, they will become very hot. Do not remove it until its cool.

Suggestions:

- You can marinade the meat before serving. Provide dipping sauces to serve with the cooked meats.
- Alternatively, make a simple batter and coat vegetables such as courgettes and mushrooms before cooking for about 45 seconds.
- Fish with firm flesh such as tuna and monkfish are also delicious in the fondue

Chocolate fondue

Recipe

50g dark chocolate

150ml heavy cream

1. Break the chocolate into small pieces and put it into the fondue pot with the cream.
2. Put the fondue pot into the raclette and adjust the thermostat to a low setting.
3. Stir the mixture regularly and until all the chocolate has melted. Once all of the chocolate has melted, turn the raclette off.
4. Serve with pieces of fruit and/or plain cake. Add a tablespoon of brandy or strong coffee to the basic fondue mixture for a different flavour.

Cheese Fondue

Recipe

200g Gruyere cheese (grated)

1 Clove of garlic (crushed or finely chopped)

50ml White wine

1. Place all the ingredients in the fondue bowl and place the bowl on the raclette.
2. Adjust the thermostat to a medium heat setting.
3. Once the cheese has melted the fondue will be ready.
4. Stir well and serve with chunks of bread.

Stock Fondue

1.5L Stock (flavoured water)

Soy sauce

Garlic

Ginger

Curry powder (depending on the meat being used)

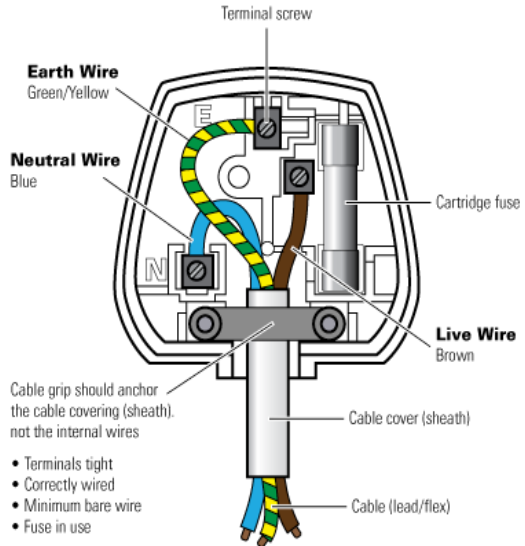
1. Cook the ingredients to a boil on the stove top, then pour it into the fondue pot and allow it to simmer.
2. Meats should be cut small enough to cook and also hard vegetables such as carrots and cauliflower.
3. Serve once thoroughly cooked.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol:



it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a

socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit <http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/>

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This mark indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.